



Our Clothes Meet
The Requirements

of men who know what proper
dress is, and insist on having it.
The label of "The John White
Store" is your guarantee that these
requirements are in every garment.

**The
John White Store**
SPECIALISTS IN MEN'S AND
BOYS' WEAR.
Phone 225. 208-207 S. Palafox St.

"What You Want When
You Want It."

**Novelty
Leather
Postcards**

Character cards and
cards bearing local
scenes in and around
Pensacola, in colors and
black and white—two
for 5 cents, and 5 and 10
cents each.

Maura Stationery Co.
Stationers That Know. Phone 165.
Cor. Government and Deluna Sts.

**The Son
of
His Father**

will spend many a day
before he puts a pair of
our \$2.00 boys' shoes out
of commission.

Riera Shoe Co.

SCARRITT MORENO,
SALES OF ALL DESCRIPTIONS.
Agent for Disbold Safe and Lock Co.,
Canton, Ohio.
Office and Salesroom—20 E. Gov. St.

**You Can't
Find
Any Fault**

with our Kuppenheimer
Suits. We honestly be-
lieve that America has
not produced better gar-
ments than they—per-
fect in cloth—per-
fect in workmanship
and perfect in fit. With
a Kuppenheimer suit
you have all the mer-
chant-tailor can give
you for about one-half
the merchant-tailor's
price. We invite you to
come and verify this
statement.

H. O. ANSON,
CASH CLOTHIER,
Corner Palafox and Main.

THE GREAT FUTURE OF FLORIDA CANE SYRUP

Immense Benefit That Will
Accrue Through Pure
Food Law.

FLORIDA PRODUCT THE ONLY
ONE THAT IS "STRICTLY PURE."
UNDER PROVISIONS OF NEW
LAW—VIEWS OF CHIEF CHEM-
IST WILEY ON SUGAR INDUS-
TRY.

Editor Pensacola Journal:

Perhaps few of your many in-
telligent readers realize the full scope of
the "pure food law" now in force.
And, like the workings of many other
measures passed by congress or our
state legislatures, we have only time
to consider that which immediately
concerns us or our business. And so
it is with the writer. The sugar cane
industry in West Florida has been
brought before your readers by this
correspondent, more frequently than
many realize, but its importance as a
factor in the over-production of cot-
ton for our Southern farmers, and a
safe and sure crop, far better than
corn in the belt of the great corn belt
of the west, for those who would come
to Florida leads us to continue our
writings and demonstrations.

Providence often does better for a
people, as well as an individual, than
that people or that individual would
do for themselves; and so it seems to
be working for the sugar cane grow-
ers of West Florida. We have all
been longing, and working, for the
day and time when we could interest
capital for building one or more cen-
trifugal sugar factories in West Flor-
ida, on the theory that our cane was
too heavy and too rich in glucose to
be made into syrup. And at some
time fully twenty per cent. richer in
sugar content than that of Louisiana,
all of which is largely true, and to
obviate the tendency to granulate
there are springing up in several
southern centers "syrup refineries,"
which intend to "blend" glucose, or
corn syrup, with the pure Florida
and Georgia syrups, and thus bring
the product to a standard. This
defect in our syrups is now—by virtue
of the pure food law—a crowning
glory of our cane, and will insure to
us, as much to our advantage, as does
that of our gold mine whose ore turns
twenty per cent. more of pure gold
than another.

The fact is we can grind our cane
and simply boil and skim it and boil
to a uniform consistency, say thirty-
four degrees, and have the only syrup
made from cane in the South that is
"strictly pure" under the pure food
law.

It is currently stated that much of
that made this season in Louisiana,
with the use of lime, sulphur and
other clarifying materials, has been
rejected by the pure food commis-
sion. Whether that be true or not it
is a fact that Dr. W. S. Wiley, chief
of the Bureau of Chemistry, at Wash-
ington, D. C., has an article in The
Louisiana Sugar Planter of January,
in which he sets out at length, the
different kinds of syrups used by our
American people, and made in our dif-
ferent states and the conclusion of
the whole statement the closing part,
only, of which I here submit, not only
indicates the policy of the pure food
commission, but says in unmistakable
language that the Florida sugar
cane grower as before him the grand-
est future of any agricultural indus-
try in the United States, and under
the workings of the pure food law,
we need no longer want sugar fac-
tories but big and little syrup factories,
and the more the better.

Florida cane syrup will never be
for buyers' benefit.

JOHN PHOS. PORTER,
Grand Ridge, Fla.

VALUE TO AGRICULTURE
OF THE SYRUP INDUSTRY

That portion of Dr. Wiley's article
to which Judge Porter refers is as
follows:
One of the prominent points in con-
nection with the development of the
table syrup industry is its value to ag-
riculture. This industry is one which
appeals strongly to the small rather
than to the large farmer. It is es-
pecially an industry which utilizes
profitably the efforts of those who till
only a few acres. Therefore the fields
of sugar cane which are grown for
the manufacture of table syrup are
mostly small, and they are corre-
spondingly numerous. It is true that,
for economical purposes, it is best
that the factories where this syrup is
made should be as large as convenient,
and yet it must not be forgotten that
the very best quality of this syrup is
made by the most primitive methods
described. This is chiefly due to the
fact that the first pressings of the sap
are always the purest, and therefore
make a syrup of finer flavor and color.
But by proper technical treatment
mills which give heavy pressings and
extract two-thirds to three-fourths or
more of sap can be utilized in the
manufacture of a product thoroughly
satisfactory to taste and eye.

Thus, it seems that an industry of
this kind will appeal particularly to
the general agriculture over a wide

Will solve the problem
when a coffee-drinker
is ailing.

POSTUM
10 days.
"There's a Reason."

area, affording a means not only of
supplying the family with a whole-
some and palatable product, but also
of producing a surplus which, when
its qualities are fully recognized, will
find a ready and profitable market in
all parts of the country. The benefit
which will come to the small farmer
from the development of this industry
is of no mean importance. The wel-
fare of the agricultural class in gen-
eral is not dependent upon a single
industry alone, but upon the sum of
all agricultural industries, many of
which, considered individually, would
be regarded as of very small impor-
tance.

The principal difficulty which here-
tofore has attended the marketing of
the table syrups produced in the
south has been found in the fact that
during the hot weather succeeding the
date of their manufacture they fer-
ment or "sour," as commonly ex-
pressed. It is apparent that this fer-
mentation can only take place by the
introduction of yeasts of some kind
into the packages, and hence it is evi-
dent that when such an introduction
is prevented there is no danger of fer-
mentation.

A very common way of preventing
the introduction of yeast in syrups is
by the use of some antiseptic in con-
nection with the manufacture and
storage of the product. The one which
has been commonly used is sulphurous
acid, produced by burning sulphur in
an appropriate stove. This gas has
been extensively used in the manu-
facture of table syrup, principally be-
cause of its bleaching effect, and only
incidentally by reason of its antiseptic
qualities. But neither sulphurous acid
nor the other, its presence in a prod-
uct of this kind is objectionable. There
is no doubt about its injurious charac-
ter. Its use, therefore, is to be vigorously
discouraged, if not entirely forbidden.
Very simple precautions will render the use
of sulphur fumes needless as a preser-
vative agent. If the syrups are im-
mediately placed in the packages,
while hot, that is, as they come from
the kettles or pans, and if these pack-
ages have been previously thoroughly
sterilized by conducting into them
superheated steam for a sufficient
length of time to enable the heat to
penetrate the pores of the wood and
kill the germs and then after filling
and before infection can take place,
the packages are stopped with anti-
septic covers, sealed so that no germs
can enter, all danger of fermentation
will have been prevented, and it is
difficult to preserve the contents of
large packages, even barrels, in this
way. At the Department of Agricul-
ture there are now stored two barrels
of syrup three years old, packed in
the manner above described, in which
not the slightest sign of fermentation
has developed.

Attention has been called to the
use of sulphurous acid as a bleaching
agent and also to the unreasonable
prejudice of the consumer in regard
to the color of the product. There is
no doubt that the prejudice of the con-
sumer should be considered as far as
possible, but a prejudice should not
be pandered to by the use of a hurtful
reagent. If the consumer does not
like deeply tinted syrup he can sim-
ply refuse to buy it. He should not
be induced to buy it by treating it
with a bleaching agent which not only
does not improve its quality, but pos-
sibly destroys its flavor. Highly sul-
phured table syrups have a most pro-
nounced and very objectionable flavor
although the color is light and attrac-
tive. It is evident, therefore, that the
use of any such bleaching reagent in
the manufacture of table syrup is
highly reprehensible.

In the manufacture of sugar it is
customary to add to the sap when
preparing it for concentration a quan-
tity of lime sufficient to neutralize its
free acid. This is a desirable practice,
the case of sugar making by reason of
the fact that during the process of evo-
poration, even in the vacuum, highly acid
juices suffer more or less conversion
of the crystallizable sugar into lac-
tose, and thus diminish the yield. In the
case of sugar making by reason of the
fact that during the process of evo-
poration, even in the vacuum, highly acid
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fact that during the process of evo-
poration, even in the vacuum, highly acid
juices suffer more or less conversion
of the crystallizable sugar into lac-
tose, and thus diminish the yield.

While the problems referred to
have not been entirely solved, it is
evident that the table syrup of the
future may be made directly from the
sap of the sugar cane without any
further classification than that which
is produced by heat and by mechan-
ical means. Syrup prepared in this
natural acidity is not only more
palatable, but, as a rule, will have
suffered a sufficient inversion of the
sugar to prevent crystallization. Table
syrups when thus made from the unadulterated saps
of the maple, the sorghum plant, and the
sugar cane, evaporated to the proper
consistency without the use of objec-
tionable bleaching or clarifying sub-
stances, and properly preserved in
sterilized packages, may be offered to
the consumer with a full guaranty of
high nutritive value and of purity,
wholesomeness and flavor.

The syrup made directly from the

sugar cane must of necessity com-
mend itself to the consumer in com-
parison with the use of molasses aris-
ing as a by-product of sugar manu-
facture. In the production of sugar it
is an economic necessity to make a
white product, and this requires the
use of bleaching agents of some de-
scription. Among these sulphur is
perhaps the most common. Also, in the
washing of white sugar in the cen-
trifugal solutions of tin or indigo are
often employed for giving an addi-
tional luster to the sugar. This bleaching agent must of neces-
sity remain in the molasses, making
it to this extent unsuitable for con-
sumption. For these reasons it is
evident that the production of a table
syrup directly from the original
source should be encouraged.

It appears from a general survey
of the data which have been collected
in these experiments that it is entire-
ly possible to supply the demand for
table syrup in the United States di-
rectly from the cane, without re-
moving the danger of adulteration
or contamination with substances in-
jurious to health. The general con-
sumption of a syrup of this kind would,
it is true, interfere with the industry
which is engaged at the present time
in making a synthetic syrup for table
use from doubtful sources, but which
as a rule contains more or less mol-
asses—the by-product of sugar manu-
facture—and contaminated more or
less with substances injurious to
health. The general welfare of the
farmer and consumer would therefore
be promoted by the general consump-
tion of pure syrups of the kind which
have been described.

Lame Back.
This ailment is usually caused by
rheumatism of the muscles and may
be cured by applying Chamberlain's
Pain Balm two or three times a day
and rubbing the parts vigorously at
each application. If this does not af-
ford relief, bind on a piece of flannel
soaked in Chamberlain's Pain Balm,
and quick relief is almost sure to fol-
low. For sale by all druggists.

IF YOU WANT GOOD MEAT,
PHONE 806. QUICK DELIVERY.
J. D. WATERS.

Dancing School To-night.
Miss Maud Holbrook will have dan-
cing school to-night, Jan. 7, at C. K.
of A. hall. Good music.

**PLAN TO FIGHT
STETSON'S WILL**

CHILDREN OF DEAD MILLIONAIRE
DISSATISFIED WITH THE
PROVISIONS.

Dissatisfied with the terms of the
will, legatees of the late John B. Stet-
son, millionaire hat manufacturer, be-
lieved to be his two sons, John B. Jr.,
and G. Roloff, will shortly make an
attempt to have the testament set
aside, says the Philadelphia North
American.

Three prominent attorneys are in-
terested in the fight, which promises
to be warm, and which appears to
hinge upon the fact that Mrs. Stetson,
by the terms of the will receives a
much larger portion of the estate than
Mr. Stetson's three children.
Under the will, the children are
only to receive annuities, which, in
the case of the sons, are said to be
only \$5,000 annually until they are 25
years old; and then \$10,000 until they
are 30 years old, and certain stated
increments after arriving at that age.
In the case of marriage, John B.
Stetson, Jr., is to receive a certain por-
tion of the estate, and an increase of \$5,000 over his
other allowance, while a similar pro-
vision is made for the younger son,
G. Henry Stetson, who has already
been married, having eloped last sum-
mer with Miss Helen B. Lewis, of
Ogontz.

To Mrs. Roloff is bequeathed
\$100,000 in trust for life, the in-
come to revert to her children upon
her death. None of the three is ever
to have any part of the principal sum,
except in the event of certain un-
certain nature of which could not be as-
certained.

Mrs. Stetson, on the contrary, who
was Mr. Stetson's second wife, and is
the stepmother of the three chil-
dren, receives all of his personal prop-
erty on his large estate at DeLand,
and at Idro, his country place on Old
York road, near Philadelphia, and an
annual income of \$20,000.

John B. Stetson, Jr., is going to
school in Boston, but was in Philadel-
phia last week, when it is believed he
will have the action toward beginning
the suit. The younger son, G. Henry
Stetson, is still on his honeymoon,
having taken a trip around the world
with his bride, and when last heard
of was in British Columbia. He will
return to Philadelphia in the near fu-
ture.

Each of Mr. Stetson's three sisters,
Mrs. Olivia Blue, of Philadelphia;
Mrs. Sarah Vanalts, of Bridgeport,
Conn.; and Mrs. Caroline Johnson, of
Orange, N. J., received liberal be-
quests, as did also his stepdaughters,
Mrs. Florence Crawford, daughter of
his first wife by her first husband.

FALSE THEORIES
Lead to Worthless or Harmful Rem-
edies.
Stimulating the scalp may allay the
itching of the dandruff, but that does
not cure the scalp. The disease
won't yield to quinine or capsaicin nor
alcohol, because it is caused by a germ
or parasite. To cure dandruff the germ
must be destroyed. "Cure" re-
cently there was no hair preparation,
or dandruff cure, or hair restorer on
the market that would kill that insidi-
ous germ that dries up the scalp in
little scales called dandruff, causing
falling hair, and finally baldness. New-
made hairdresses are the only really
scientific preparation to cure dandruff,
prevent falling hair and baldness.
Two sizes: 50 cents and \$1.00.
For sale by W. A. D'Alemberte,
druggist and apothecary, 121 South
Palafox street, or send 10c in stamps
for sample to The Herpicide Co., De-
troit, Mich.

Subscribe for The Journal.

CATARRH PREPARES THE SYSTEM FOR CONSUMPTION

While Catarrh in its first stages
usually affects the head, it does not
stop there if the trouble is allowed to run on. The contracting of a
cold is generally the commencement of the unpleasant symptoms of
ringing noises in the ears, nose stopped up, mucus dropping back
into the throat, hawking and spitting, etc. The inner skin or mucous
membrane of the body becomes inflamed and secretes an unhealthy mat-
ter which is absorbed into the blood, and Catarrh becomes a serious and
dangerous blood disease. Every day the blood becomes more heavily loaded
with these poisonous secretions, and as the poisoned blood constantly passes
through the lungs they become diseased, and often Catarrh terminates in
Consumption. Sprays, washes, inhalations and such treatment do no real
good, because they do not reach the poison-laden blood, where the real
trouble lies. The only way to cure Catarrh
is to purify and build up the blood. S. S. S.
has been proven the remedy best suited for
this purpose. It goes down to the very
bottom of the trouble and removes every
trace of impurity from the circulation,
freshens this life stream and, as this healthy
blood goes to every nook and corner of the
system, Catarrh is driven out and a lasting cure made. The inflamed
membranes and tissues heal, the secretions cease, the head is cleared and the entire
system renovated and put in good condition by the use of S. S. S. Write
for free book which contains valuable information about Catarrh and ask
for any special medical advice you desire, without charge.

S.S.S.
PURELY VEGETABLE

THE SWIFT SPECIFIC CO., ATLANTA, GA.

Gas Was Once Considered a Luxury for
Cooking and Heating.

Now wise people demand it for economy. Not
only is it more economical if properly used, but it also
saves twice its worth in extra labor saved.

Gas Heaters, \$3.50; Ranges, \$3.00; Gas, \$1.50 per
Thousand.

Pensacola Gas Company
Phone 148. 24 and 27 E. Garden Street.

Every Medicine Advert-
ised in This Paper For Sale
at CRYSTAL PHARMACY.



HOO-RAY!

Something worth shouting
about.
Righteous tailoring reaps it's
reward.
In recognition of the superior
style and excellence of our
tailoring, the Associated Tailors
of America voted our Suit first
place at their recent Con-
vention.
Blame us for being puffed
up?
The model we displayed is a
special suit designed for Spring
—it's something out of the or-
dinary.
Be sure and see it in our win-
dow.
Better still, let us tailor you
one on the same lines.
Advance Spring Woolsens now
ready for you to study over.

\$20 to \$50.
PRICKETT, GERSON & GARDNER
TAILORS. Bernat Building
FRANK B. GARDNER, Manager.
(Incorporated.)

**CAPT. BICKNELL
TO LEAVE
YARD**

Will Have Command of First
Naval District and Ports-
mouth Yard.

Capt. G. A. Bicknell, who has been
commandant of Pensacola local navy
yard and eighth naval district for a
year or more, will be detached from
duty here on February 12, and will
proceed to Portsmouth, N. H., where
he is to assume command of the first
naval district and the Portsmouth
navy yard.
These orders were issued by the
navy department yesterday, and were
received by wire last night from
Washington. The order which carries
Capt. Bicknell to his new station reads
as follows:
"Capt. G. A. Bicknell, detached from
duty as commandant Eighth naval dis-
trict and naval station, Pensacola,
Fla., Feb. 12, to duty as commandant
First naval district and navy yard
Portsmouth, N. H."

BOOKS

The Cook Book Sale will
last only a few more days. I
still have a good stock of the
"Economical" and "White
House" and some of the
highest priced books.

LOOK

over this list of a few of my
90c books, library edition,
generally sold in sets with a
lot of inferior books at a
price to average \$1.25 or
\$1.50 per copy:

IVANHOE (Scott).
ORIGIN OF SPECIES (Darwin).
LAST DAYS OF POMPEI (Bulwer).
THE HOLY ROMAN EMPIRE (Bryce).
MAN OF THE IRON MASK (Dumas).
HUNCHBACK OF NOTRE DAME
(Hugo).
UNDER TWO FLAGS (Ouida).
HISTORY OF PENDENNIS (Thack-
eray).
BLACK ROCK (Ralph Connor).

Nothing trashy about
these!

HARRY T. HOWLAND,
Manager, De Luna Book Store,
De Luna St., Phone 1491.

**SACRIFICE
SALES**

seem to be the order of the
day, well, this is not one of
those sales, but just a general
sale of all "Fall and Winter
Clothing" at a

Great Big Reduction

to avoid carrying over until
next season.

Regular prices in my place
is the same as sacrifice prices
in others.

A call here will convince
you if you are from Missouri.

JOS COLEMAN

Everything For Men and Boys'
Phone 727 212 S. Palafox

Valentines!

Never before has such an assortment
of Valentines been displayed in Pensacola.
Everything you can conceive of.
Sachet Valentines,
Drop Valentines,
Lace Valentines,
Card Valentines,
Box Valentines,
Comic Valentines—a world of them.
Call and see us.

GOE'S BOOK STORE

Brent Building
Phone 235

**YOUR DUDS,
OUR SUDS**

A happy combination
—your duds and our
suds. Let us put your
duds in our suds and
you'll be more than
pleased with the appear-
ance when returned to
you.

**The Star Steam
Laundry.**

37 E. Garden St. Phone 114
Pensacola, Fla.

**EXCLUSIVE
UNDERTAKING
ESTABLISHMENT**

Having sold my interest in
the Robinson Livery and
Undertaking Co., I will con-
tinue the business of under-
taker and funeral director,
giving my entire personal at-
tention to the business.
Office and show rooms, 17 N.
Palafox street, Telephone
No. 675. A share of the pat-
ronage is solicited.
W. K. ROBINSON.

Free Lecture

on
Christian Science.

By Rev. William P. Mc-
Kenzie, an official member of
the Board of Lectureship of
The First Church of Christ,
Scientist, Boston, Mass., at
the Universalist church, East
Chase street, Thursday, Feb-
ruary 7th, at 8 o'clock.

Phone 363

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A FINE STOCK OF
DRY LOG ENDS.

E. G. SEWALL,
26 N. Tarragona St.

The Journal's Want Ad.
Columns contain much infor-
mation for you.